

APPENDIX D  
**SAMPLE LESSON PLAN**

This appendix contains a sample lesson plan. The lesson plan is for the Food Service Specialist, 94B10 Course.

US ARMY QUARTERMASTER CENTER AND SCHOOL  
LESSON PLAN

COURSE: Food Service Specialist 94B10 Course

ANNEX: D, Garrison Dining Facility Operations

INSTRUCTIONAL UNIT: Garrison Dining Facility Operations Review and Test

TYPE: IC, 1E3

TIME ALLOTTED: 2 hours (100 minutes)

CLASSES PRESENTED TO: Personnel who are members of the active Army or Reserve component.

TOOLS, EQUIPMENT, AND MATERIAL: Pencil, paper, test, recipe cards, ingredients, equipment, and utensils.

PERSONNEL: One instructor, one assistant

TRAINING AIDS: None

REFERENCES: AR 30-1, FM 10-23-2, TB MED 530, and TM 10-412.

STUDY ASSIGNMENTS: All notes, 94B-AIT-D-1.0(H1)

SOLDIER UNIFORM AND EQUIPMENT: Cook's whites and 94B-AIT-D-1.0(H1)

TROOP REQUIREMENT: None

TRANSPORTATION REQUIREMENT: None

PROPONENT DEPARTMENT: Army Center of Excellence, Subsistence

September 1993

Written By: \_\_\_\_\_

Approved By: \_\_\_\_\_

Concurred By: \_\_\_\_\_

		No Change _____
1st Year Review By: _____	Date _____	Revised _____
		No Change _____
2d Year Review By: _____	Date _____	Revised _____
		No Change _____
3d Year Review By: _____	Date _____	Revised _____
		No Change _____
4th Year Review By: _____	Date _____	Revised _____

1. INTRODUCTION. (Conference, 40 minutes)

a. Objective. Placed in a classroom environment, given a review and references, students will take a written test on the material covered in Annex D. Students must complete the test with 70 percent accuracy.

b. Reason. Having completed Annex D, it is necessary to determine if the skills taught have been acquired, and if the students can perform these skills before proceeding to the next lesson.

c. Risk assessment and Safety Considerations. Instructor will ensure that students comply with all safety precautions as listed in the Course Management Plan.

d. Review. Instructor will review materials covered in Annex D using lesson plans, CMP, handouts, and references.

(1) Production schedule/progressive cookery/use of leftovers.

- (a) Identify DA Form 3034 (Production Schedule).
- (b) Define progressive cooking.
- (c) State three reasons why progressive cooking is used.
- (d) Define Potentially Hazardous Food (PHF).
- (e) Define leftovers.
- (f) Describe PHFs which may be retained as leftovers.
- (g) Describe storage requirements for leftovers.

(2) Recipe conversions.

- (a) Translate recipe abbreviation.
- (b) Convert can sizes.

- (c) Convert weight and measure equivalents.
- (d) Use chart method of recipe conversion.
- (e) Use the formula method of recipe conversion.
- (3) Dining facility operations/energy conservation.
  - (a) The general rules of personal hygiene.
  - (b) The general rules for food handling.
  - (c) Perishable and semiperishable subsistence.
  - (d) Checking subsistence supplies.
  - (e) Storing subsistence supplies.
  - (f) Largest energy users.
- (4) Small garrison dining facility equipment/operations.
  - (a) Convection oven.
  - (b) Meat-slicing machine.
  - (c) Gas griddle.
  - (d) Eight-gallon coffee urn.
  - (e) Gas range.
  - (f) Vertical mixing machine.
  - (g) Gas-fired deep-fat fryer.
  - (h) Small garrison operations.

e. Procedure. Students will receive a 30-minute review of material covered in this annex. A written test will be conducted to include questions from the following areas: Productions schedule, progressive cookery, use of leftovers, recipe conversion, nutrition, energy conservation, dining facility equipment, and dining facility operations. Standard is 70 percent accuracy on the written test. Instructor will conduct the 30-minute review of the test.

## 2. EXAMINATION. (E3, 50 minutes)

### a. Materials to be Used.

- (1) 94B-AIT-D-5.0(E3).
- (2) Pencil.
- (3) References: AR 30-1, FM 10-23-2, TB MED 530, and TM 10-412.

b. Directions for Administrations.

- (1) Place students in a classroom environment.
- (2) After the review, pass out the test, 94B-AIT-D-5.0(E3).
- (3) Explain the purpose of and directions to the test.
- (4) Ensure students have pencil, paper, test, and references needed to take the test.
- (5) Allow students 50 minutes to complete the test.
- (6) Collect and grade all tests.

3. REVIEW. (Conference, 10 minutes)

a. Clarification of Points of Difficulty. Ask students if they have any questions pertaining to garrison dining facility operations.

b. Summary of the Lesson.

- (1) You have just completed a written exam on the material covered in Annex D:
  - (a) Production schedule/progressive cookery/use of leftovers.
  - (b) Recipe conversion.
  - (c) Dining facility operations/energy conservation.
  - (d) Small garrison dining facility equipment/operations.

c. Closing statement. You have successfully completed the garrison dining facility operations training. You now have the skills and knowledge to perform in a garrison dining facility. To reinforce the skills you have acquired, you will be placed in a large garrison dining facility with a large feeding mission. You will work as a team to prepare meals for a large group of soldiers. Large garrison training is very important because it prepares you for the actual type of work you will perform in your unit. You must use all the skills you have acquired up to this point to complete this mission successfully.